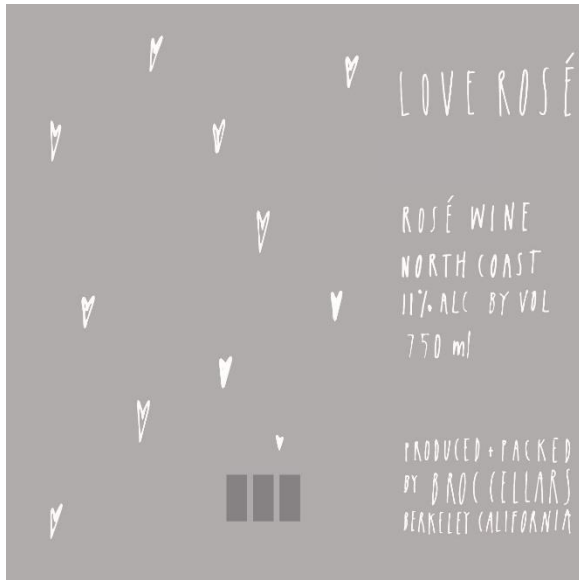


# the wine trust

HERITAGE • TRADITION • CRAFT



## Broc Cellars Background

**Owner:** Chris Brockway

**Country:** United States / California / Berkeley

**Founded:** 2006

**Annual Production:** 20,000cs

**Description:** In the years since Omaha native Chris Brockway founded Broc Cellars, this pioneering urban winery has become one of the leaders of California's third wave of winemaker-negotiants. Working with leading vineyards throughout California, Broc is emphatically natural in the vineyard and minimalist in the cellar, using only organically-grown grapes and native yeasts to produce eminently drinkable and pure low-alcohol beauties.

## Wine Notes – 2020 Love Rose

A leader of California's third wave of naturally-focused winemaking, Broc Cellars' wines are made from grapes grown without the use of synthetic pesticides, fungicides or herbicides. Namesake founder Chris Brockway focuses on organically farmed grapes to produce spontaneously fermented wines using only native yeasts and bacteria that exist on the grapes with nothing synthetic added during the winemaking process.

Broc's Love Rose is made from a blend of Valdiguié (a varietal once known as Napa Gamay), Zinfandel and Trousseau grown in Mendocino County and the Green Valley AVA of Solano County. These varietals were chosen both for their ability to blend harmoniously and out of a desire to work with California's older planting and varietals. The Valdiguié forms the backbone of the blend and provides the acidity, while the Zinfandel adds spice and the Trousseau texture. This is a 100% finished wine, meaning it fermented until it went dry using only native yeasts and went through spontaneous malolactic fermentation.

## Technical Specifications

<b>Varietal Composition:</b>	85% Valdiguié, 14% Zinfandel, 1% Trousseau
<b>Vineyard(s) and Region(s):</b>	Ricetti (Mendocino), Rosewood (Mendocino), and Wirth Ranch (Solano Cty Green Valley)
<b>Production Volume:</b>	1800 cases
<b>Wine-Making / Vinification:</b>	Foot-stomped grapes, left on skins for 12 hours, then pressed into stainless steel tanks. All three varietals co-fermented using native yeasts for 18-21 days, spontaneous malolactic fermentation Unfiltered and unfined (minimal sediment), SO <sub>2</sub> < 20ppm
<b>Alcohol / Volume:</b>	11.0%